

Joey Ruecker

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SUMMARY

Experienced Chef with 15+ years focusing on Fine Dining. Known for operational excellence.

EMPLOYMENT HISTORY

Line Cook — Schumm, Ortiz and Cassin (Oct 2020 - Apr 2023)

- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.

Private Chef — Rempel, Hayes and Weimann (Oct 2022 - Nov 2024)

- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 74 guests with 95%+ client satisfaction.

Pastry Chef — Homenick, Murazik and Yost (Jan 2019 - Jan 2023)

- Catered private events for up to 197 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Line Cook — Effertz - Predovic (Nov 2021 - Present)

- Catered private events for up to 168 guests with 95%+ client satisfaction.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

CORE SKILLS

Cuisine Styles

Plant-based • Pastry • Mediterranean • Italian • French

Kitchen Skills

Butchery

Operations

Catering • HACCP • Event Planning • Supplier Negotiation

Soft Skills

Team Leadership

ACADEMIC BACKGROUND

B.A. Hospitality Management, Bergstrom and Sons College (2022)

PROJECTS

supplanto commemoro - Centralized optimizing project <https://spiteful-obesity.name/>

valetudo speculum tabernus - Automated contextually-based emulation

CERTIFICATIONS

- Food Safety Manager
- HACCP Level 3